

(a.) *The Cold Meat and Sauce Larder.*—This room, close to the other, is 13 feet long and 11 feet wide; on the right is a meat-safe, constructed on a new principle, for keeping cold meat, and by which flies are always excluded. It is 4 feet high, 6 feet wide, and 3 feet deep, with two shelves inside; under it, between the bottom and the floor, is a shelf for jars and kitchen basins, &c.

This safe we postpone, as it will illustrate a plan of a kitchen of ordinary extent, which we shall give in the continuation of this notice.

"On the opposite side is a slate dresser 11 feet long and 2 feet 3 inches wide, with a skirting all along, 7 inches high; underneath at the further end is a cupboard, 3 feet long, with shelves for china, by the side is a shelf for jars, &c.; above the dresser there are two shelves the whole length and 2 feet wide, for preserves, and bottles and jars of all sizes.

(b.) *Pastry and Confectionary.*—This important part of the kitchen department may appear small at first view, being only 8 feet long and 13 feet wide, but the arrangement is in every respect perfectly convenient. A marble slab, 5 feet 9 inches long, and 3 feet wide, on a level with the window, with two ice-drawers beneath, one for butter and eggs, and the other for preserving various forcemeats, salad, sauces, &c., is sufficient for the work of two pastrycooks. On the right is a marble mortar, with a long-handled pestle going through a ring fixed in the wall, and on the left a flour-bin covered. Underneath are divisions for scales, weights, and sundry implements; on the right and left are dressers, 2½ feet wide, with two rows of drawers, where rolling-pins, cutters for all kinds of pastry, and sugar-sieves are kept. Above, at 1 foot 4 inches from the dresser, are closets, 1 foot 6 inches in depth, and 8 feet frontage, with three sliding doors. Within are divisions to put away fancy ornamental pieces, and useful articles and ingredients for that tasty department; in this as well as in the other three rooms there is an admirable coolness, absolutely necessary for the making of pastry, and preserving it when completed. Any pastry or entremet which requires to be kept dry, such as meringues, macaroons, almond paste, &c., must be kept in a closet in the kitchen.

(c.) *The Head Cook's Office and Parlour.*—This room is about 19 feet long and 13 feet wide, and contains closets for preserves, and some kitchen utensils.

(r.) *Passage.*—This space is three-and-thirty feet long and nine feet wide, dividing the rooms above described from the kitchen; although a passage, it is particularly useful. On the right from the second larder, and immediately under the stairs, is a white marble slab, four feet long and three feet three inches in width, surrounded with a slate border of three inches in height; the slab is used for keeping fresh and cool all the fish brought in for use; at the extremity of the slab, which is an inclined plane, there is an horizontal shower-pipe, supplied with iced water from a cistern above. On the opposite shelf, along the wall, is an hour shelf, thirteen feet and a half long and one foot six inches wide, divided by numbers shewing the hour when dishes are to be cooked, which is from five to eight at night.

Upon the same line, on the left, is another dresser, four feet and a half long and three feet wide, to cool sauces and stock before they are removed to the second larder to be put by the side of those already cooled.

At the end of the passage on the right, and above the kitchen door, is a ventilating screen four feet square; it is a simple frame with two cross-pieces covered with canvas, and fixed horizontally above the door, with hinges so as to move it up and down at will, which is done by means of a cord nailed in the middle of the frame and passed through two pulleys fixed in the ceiling, and tied with hooks on the wall opposite. You make use of the cord the same as for a Venetian blind; the only difference is, that you keep moving it up and down all the time required to diminish the heat of the kitchen. The ascending movement draws away the heat from the kitchen into the passage, and introduces fresh air into it. It is only on particular occasions, and in the heat of summer, that it is made use of, as the ventilation of this kitchen is every thing that can be wished for; it was more as a model for confined kitchens that I applied this extra-ventilating screen.

(o.) A small back yard, nine feet long and

seven feet wide, separated from the passage by a glass partition and doors, where are deposited various things for kitchen use, and ice creams frozen.

(n.) In the small passage leading to the roasting kitchen there is a lift worked by steam to hoist coals to the sleeping-rooms, and a gas-meter enclosed in a wooden box for the supply of the gas-stoves in the principal kitchen.

(1.) Passage leading to and from the roasting kitchen.

(j.) The kitchen-maids' dining-room, eight feet square, fitted with drawers, tables, closets, &c.; the entrance in the passage above mentioned.

(k.) *Roasting Kitchen.*—On entering into this room, you see in a direct line the vegetable kitchen and the scullery. On the left, there is a low cast-iron French stove for boiling large joints, and making stock which has been previously boiled on a quick fire, and removed there to simmer gently; this stove is two feet seven inches long, two feet nine inches wide, and one foot nine inches high, and is purposely made low on account of the great weight lifted on and off. In the centre is a grate, one foot square, for charcoal. Contiguous to it is another cast-iron stove, or hot plate, the waste fire of which heats the small oven for gratin, soufflés, &c. It is five feet long by two feet nine inches wide, and the same in height. At the end, on a line with the fireplace, is the steam-closet, six feet high, four feet and a half wide, and two feet deep, forming three shelves, with the bottom, to keep the dishes very hot, as well as the roasts; near it is the large roasting fire-place, six feet and a half wide and five feet and a half high. The grate is five feet wide and three feet high, and very shallow, giving a great heat at a comparatively small expense; a boiler is at the back, which holds one hundred gallons of water, always hot, and amply sufficient for all kitchen purposes. The salamander is also easily and quickly heated at the same fire, without interfering with the roasts, having a place formed in the front of the grate purposely for its reception. (This grate will be given at large.)

In front of the roasting fire-place is a closet-screen, six feet wide, two feet deep, and six feet high, to keep all joints very warm.

Lower down is a large cast-iron oven for pastry, 6 feet 9 inches high, 4 feet 9 inches wide, divided into two parts, one above the other, each of 2 feet opening, 1 foot 9 inches high, and 2 feet 6 inches deep, with grated shelves.

Joining the oven there is a French stove, 3 feet 2 inches long and 2 feet 4 inches wide, with one grate, to boil delicate vegetables.

Above, in the thickness of the wall, is a cistern 2 feet long, 3 feet 4 inches deep, and 1 foot wide, to keep the large boiler behind the roasting fire-grate constantly supplied with water.

Opposite is a wash window, by which roasts and vegetables for the coffee-room are handed to the waiters; beneath the window is a closet for plates and dishes, the top of which is of cast-iron and warmed by steam, thus dishes are removed from one hot place to another until they reach their destination; the length is 4 feet 11 inches, and 2 feet deep, with a sheet-iron shelf inside.

On the right side of this closet is a marble mortar of 20 inches diameter, surrounded with wood-work and forming a pedestal, the pestle with a long handle passes through a ring fastened in the wall, 4 feet above.

Near to the above is the iron rack to hang up all the spits and other implements. It consists of two half rings, to each of which are attached scroll books. The hook on the upper ring supports the wheel end of a spit, and the lower hook holds the point.

Further on, next to the door leading to the principal kitchen, is a dresser, 8 feet long and 2 feet wide, to receipt the roasted joints, or for other purposes.

(l.) *Vegetable Kitchen.*—At the end of the roasting kitchen, divided by an arch 12 feet in span, is this room, 15 feet long and 16 wide; in the centre is a deal table, 9 feet long and 2 feet 2 inches wide, with drawers.

On the left, upon a wide shelf, are three steam-boilers, two of them square, to cook potatoes, and the other for steaming puddings, &c.; the square ones might be taken as models, they are one foot five inches square, and one

foot high, divided into four parts, forming four distinct compartments in one.

The round boiler is fifteen inches in diameter. The front of the shelf has a groove under the top of the steamers to let out the water produced by the steam, which runs into the sink; a draining-board is next to the steamers, where vegetables are deposited after they are washed.

Next is the vegetable sink, three feet nine inches long, two feet six inches wide, and one foot eight inches deep, with two taps for hot and cold water. Against the glass partition, on each side of the door which leads to the scullery, are two dressers, six feet long and two feet four inches wide, with four open divisions under each, for sundry articles of kitchen utensils. On the right are two sinks, three feet six inches long, two feet six inches wide, and one foot six inches deep, for washing dishes, having two taps each, for hot and cold water.

Above is a plate rack, seven feet long and one foot deep, to dry plates and dishes.

On the right side of the sinks is a delivery window with a closet beneath, four feet long and two feet wide, serving as a dresser, from which clean plates and dishes are sent to the coffee room.

(m.) *The Scouring Scullery and Steam Boiler.*—This room, on a level with the vegetable kitchen, is thirteen feet long and seventeen feet wide; on the left is a large dresser, or draining-board, with grooves, six feet long and three feet and a half wide, to dry all the coppers after being scoured; under it are large drawers. Above are two shelves the whole length of the room for large pans and coppers.

Next to the dresser are two large sinks, 3½ feet long, 2½ wide, and 1½ foot deep, with two taps for hot and cold water.

Against the window, and close to the sink, is a thick scouring table, 3 feet by 2, with a box underneath for sand, &c.

On the right is the steam-boiler, 2 feet 3 inches long, 6 feet wide, and 5 feet high, surrounded with bricks, and by which large coppers, bains marins, plates for delivery-windows and tables, are heated, large coppers supplied with steam for cooking; also dressing rooms, baths, and closets in various parts of the house.

The appearance of these three rooms, each for a different purpose, forms, as it were, only one room, well lighted, very cool, extremely convenient, and without the least confusion.

(n.) *Butler's Pantry.*—A large room, 24 feet long and 17 wide, including private room, with a fire-place, cupboards, sink, and plenty of water; a large table in the middle, where everything belonging to his department is prepared.

(o.) Butler's office.

(r.) Iron closet for plate, fire-proof.

(q.) A large passage leading out, and also to the back staircase, to the coffee room.

(u.) A lift, by which diners are conveyed to the coffee-rooms worked either by steam or by hand.

(s.) The back staircase for servants.

(r.) *Principal Kitchen.*—The size of this kitchen is twenty-eight feet long and twenty-four wide; in the middle is an elm table, made on a plan entirely original, having twelve irregular sides, and giving the utmost facility for the various works of the kitchen, without any one interfering with another. The principal length is twelve feet by seven wide, and three inches thick. Under the edge of the table, in front, are two sliding boards, two feet long, and two inches and a half thick, which are used for straining sauces, purées, &c.; as these sliding boards are lower than the table they are particularly useful, and save an additional width; below are two drawers, and at each end in front, are two little moveable copper buckets with water, for sponging off any blood or mess left upon the board or table after the cutting of poultry, game, or fish. In the same direction there are two columns supporting the ceiling and passing through the table, round which, at a convenient height, are copper cases lined with tin, in ten compartments, each of which contains every ingredient and chopped herbs of the seasons for seasoning dishes, such as salt, pepper, spices, sweet herbs, cream &c.; and rasping of bread, eggs, chopped onions, &c.; the other contains various sauces for fish dressed in the English style. These cases turn at will on castors fixed underneath the round